



## GUIDELINES FOR DISPOSAL OF SOLID WASTE AT FOOD FACILITIES IN THE EVENT OF A DISASTER

During a major disaster or emergency, routine trash removal may be disrupted for several days or even weeks. Because improper handling of solid waste can lead to unsanitary conditions and invite vermin and pests it is important that all food facilities manage their solid waste in an acceptable manner. The following are recommendations for the proper handling of solid waste during a disaster.

- ❑ Separate all **garbage** (waste which will decay or spoil) from **rubbish** (waste which will not decay or spoil).
- ❑ Place all garbage in double plastic trash bags and tie the tops of the bags to prevent fly activity.
- ❑ Store full trash bags filled with garbage in watertight dumpsters or trashcans with tight fitting lids.
- ❑ If a large quantity of food waste is involved, contact your disposal company/ waste hauler to coordinate disposal efforts at the landfill.
- ❑ Keep all trash away from food service, preparation and storage areas.
- ❑ Remove all garbage to a sanitary landfill as soon as possible. Supplemental dumpsters or disposal service may be needed.
- ❑ Rubbish because it does not decay or soil can be stored for later disposal, but should be disposed of as soon as possible.

These actions will reduce the risk of insect or vermin infestation in and around your facility.